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PEARS

A conversation between Wallace Kadderly, Chief of the Radio Service, and Rowena Carpenter, Bureau of Home Economics, broadcast Thursday, August 24, 1939, in the U. S. Department of Agriculture portion of the National Farm and Home Hour over the NBC Blue Network.

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KADDERLY:

From this information on supplies of pears we'll turn to the Bureau of Home Economics to get ideas for using this food declared to be in surplus. Here's Rowena Carpenter, fortified with a rosy-cheeked Bartlett pear that looks as if...may I just feel it, Mrs. Carpenter....to see if its as juicy ripe as it looks? Ah...thanks.... it is. Now if you'd just let me --

CARPENTER:

Taste it, no doubt! Restrain yourself, Wallace....this is neither the time nor the place to eat a pear dripping with juice. But how would you like a Bartlett pear salad for lunch?

KADDERLY:

I'd like it.....on crisp lettuce, with a little roquefort cheese in the dressing.

CARPENTER:

Or on a bed of watercress, with cottage cheese, or grated sharp cheese, and French dressing....or mayonnaise.

But just to play safe.....suppose you can't get a fresh pear salad this noon. Then what would you choose?

KADDERLY:

Baked pears for dessert, served hot as they come from the oven.

CARPENTER:

A very good choice....especially if honey is baked into them, or else sugar, cinnamon and butter. Even if those baked pears got cold, they'd still be delicious, each half garnished with whipped cream, or with some cream cheese. And for dinner tonight, how about an ice cold fruit cup, with pears, peaches, and some tart plums or sliced oranges -- mildly-flavored pale fruit with highly-colored tart kinds.

KADDERLY:

An appetite teaser. Not that I need any. And if I properly interpret that wistful look on your face, you don't either!

CARPENTER:

Wistful? Maybe. I was just thinking about a big preserving kettle with steaming hot pear preserves. We used to save a little out when filling the jars, and have some the very next meal with hot biscuits. I'll have to get some Kieffer pears and make some preserves this fall. You know ripe Kieffers are especially good for preserving because they hold their shape and have such a good flavor.

KADDERLY:

Anything special to know about making pear preserves?

(over)

CARPENTER:

Not too special, at least not when we can look it up on page 11 in the bulletin "Homemade jellies, jams, and preserves."

KADDERLY:

We'll make a mental note that full directions for making pear preserves are found in Farmers' Bulletin number.....number....

CARPENTER:

1800.

KADDERLY:

Yes.....Farmers' Bulletin 1800.....Ruth Van Deman mentioned it last week when we were talking about peaches. And that reminds me.....she said this bulletin gives directions for making peach butter. It includes pear butter, too, doesn't it?

CARPENTER:

Yes, on page 17.

KADDERLY:

We'll have to send the bulletin on homemade jellies, jams, and preserves to anyone who likes pear butter as well as I do.

CARPENTER:

How about canning some pears for salads and desserts this winter? Time for that?

KADDERLY:

Sure-- We might get some into the canner anyway. If we start, we'll have to go that far so the pears don't discolor.

CARPENTER:

We could get the parings off and drop the halves into a solution of salt and vinegar to keep the pears nice and white....two tablespoons of salt ..... and two tablespoons of vinegar to a gallon of water. We'll drop the pieces of pear into this solution as we get them pared.

KADDERLY:

Pared pears. Sounds a bit peculiar--but I guess it would look all right in print.

CARPENTER:

Yes, and it makes the pears look all right in the jars. But we've got to cook them first in a medium syrup for a few minutes, about 4 to 8 minutes depending on the size of pieces and the firmness of the fruit.

KADDERLY:

Medium sirup?

CARPENTER:

That's about 5-1/2 pounds of sugar to a gallon of water. After the pears are cooked in this sirup a few minutes, they go into the jars hot, and are covered with boiling sirup. Then the lid of the jar is adjusted and partly sealed, the jars put into the boiling water bath, and processed 20 minutes then completely sealed. That's the hot pack method.

KADDERLY:

Pre-cooked and packed hot. A good many steps to remember: Four minutes here, 20 minutes there; hot pack, hot sirup, and how this last one: To seal or not to soal, that is the question. Even Shakespeare would need a copy of the canning bulletin to answer that one.

CARPENTER:

We've mentioned it so many times on this program, I should think everyone but Shakespeare would have a copy.

KADDERLY:

Perhaps so....but we'll mention it again. This is the height of the canning season for lots of foods, or should I say for lots of people?

CARPENTER:

Both. And the height of the preserving season, too.

KADDERLY:

Pear butter.

CARPENTER:

Pear preserves.

KADDERLY:

And canned pears.

Well, Farm and Home friends --- just in case you haven't yet requested your copies, let me say again that the two bulletins referred to are Farmers Bulletin 1762, "Home Canning of Fruits, Vegetables and Meats," and Farmers' Bulletin 1800, "Homemade Jellies, Jams, and Preserves." Either one, or both of them, can be obtained from the Bureau of Home Economics, U. S. Department of Agriculture, Washington, D. C.

A card or letter addressed to the Bureau of Home Economics, Washington, D.C., will bring these bulletins to you. They are free. Just ask for the canning bulletin...and the preserving bulletin.

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